



BEHIND THE SCENES AT AL DESCO

Our Kitchen Assistants and Bakers are considered VIPs at Al Desco. We certainly wouldn't be the company we are without them. Every day the team are busy creating our fresh menus, overseen by Ann, our superstar Kitchen Manager.

Ann gives us an insight behind the scenes, sharing how we prepare the food, which conveniently arrives at your business breakfasts and working lunches. From our kitchen to your meeting room tables.

Our team are in early...very early

Turning the ovens on at 3.30am, often with an espresso in hand! The day is then started with a run through of the business breakfast orders for the day, followed by the working lunches. Roles are allocated and we'll discuss objectives to ensure we're all ready to go. Working together with a clear understanding of each other's roles creates efficiency, but most importantly a great working atmosphere. I wouldn't have it any other way. First orders of the day will leave promptly at 7am.

Presentation is key...

All of the food we deliver is presented ready to be served. From kitchen to table, with the freshest ingredients available. Anything less and we just aren't doing our jobs properly.

We admit, we're fanatical about food. It's exactly why we do what we do. Working in the kitchen, we all take great pride in what we do. We're passionate about making fresh and yummy food, ready to be devoured by our clients, an hour or two after creation.

Believe it or not, our most popular platter is the Classic. The name says it all - think Egg & Cress, Tuna & Sweetcorn, (my personal favourite) Cheddar Ploughman's, Roast Beef & Horseradish, Ham & Mustard Mayo.

Every year we think that one of our other selections will beat the Classic, but it never seems to happen. They continue to be everyone's favourites in the one box.

But it's not just sandwiches...

Whilst sandwiches make up the bulk of our orders, salads and wraps have become increasingly popular. Our most popular salad, Hummus & Falafel, moves away from the classics and

favours a more Middle Eastern twist, plus we have a vegan option.

We're currently making somewhere in the region of 120 salads a day. And, as our wrap platters are also really popular, we're making more than 200 a day.

For the business breakfasts, we'll usually prepare a selection of baked pastries, croissants, and muffins all freshly cooked every morning. We find our clients are serving these with a selection of fruit, yogurt and granola.

Savouries and sweet treats

Baking is my own personal passion, and we now offer our own infamous sausage rolls and yummy vegetarian spinach and feta rolls. They're so popular, they seem to get devoured by the meat eaters, so you have to make sure you get in there fast!

For those with a sweet tooth, I also oversee all the freshly baked cakes and sweet treats. Our Brownies, Carrot Cake, and Flapjacks go down a storm with our clients. They complement our sandwiches perfectly and offer a sweet bite to finish off a working lunch.

Working together...

Whilst we might be packing the last of the lunch orders to go out by 11am, ready for our bicycle courier to collect, or for the electric van to head out, that's not where our day ends. As soon as the last orders are on their way, we clean the kitchen down and prepare for the next day. We'll run through what needs to be ordered and plan for any larger or more unique order requests. We ensure the kitchen is ready for business the moment the chefs arrive the following morning.

A great place to work...

I've worked in numerous kitchens over the years, but I really enjoy the atmosphere and camaraderie at Al Desco. We're such a multi-cultural team, so I continue to learn new recipes and techniques, which is why I do what I do. Every day is different!

The Al Desco approach to food is simple, we produce fresh food that people want to eat. Whether you're entertaining guests, or having to work through lunch, a freshly prepared, delicious meal should be a prerequisite, regardless of your workload.

